

**Table 2. Growing Requirements, Propagation and Uses of Biennial and Perennial Herbs**

Common name/ Scientific name	Height	Spacing	Light Requirement	Propagation	Uses
Sweet marjoram <i>Origanum majorana</i>	8"	12"	Sun	Grow from seed, division, or cuttings.	Flavors tomato sauces, eggs, etc. Leaves in salads, sauces, pizza, and meats.
Sweet rocket <i>Hesperis matronalis</i>	3 to 4'	24"	Sun	Grow from seed.	Salads.
Sweet woodruff <i>Galium odoratum</i>	8"	12"	Partial shade	Division.	Tea; sachets, dyes.
Tansy <i>Tanacetum vulgare</i>	3 to 4'	2 to 3'	Sun	Grow from seed or division	Toxic oil in leaves; decorative plant; crafts.
Tarragon <i>Artemisia dracunculus</i>	24"	12"	Sun	Division or root cuttings, stem cuttings are slow to root.	Sauces, salads, soups, omelets, meat, vegetable, and fish dishes.
Thyme, common <i>Thymus vulgaris</i>	4 to 12"	6 to 12"	Sun	Cuttings, seeds, or division.	Teas; attracts bees; sachets; potpourris; flavoring for poultry, fish, stews, soups, tomatoes, cheese, eggs, and rice.
Valerian <i>Valeriana officinalis</i>	2 to 5'	12 to 24"	Sun	Division is recommended over seeding.	Roots for flavoring; ornamental plant.
Yarrow <i>Achillea millefolium</i>	8" to 5'	12"	Sun	Seeds or division.	Crafts.
Winter savory <i>Satureja montana</i>	24"	18"	Sun	Grow in light, sandy soil from cuttings or seed; cut out dead wood.	Leaves used to flavor meat, fish, salads, soup, stew, and sausage.
Wormwood <i>Artemisia absinthium</i>	36"	12 to 36"	Sun	Seed germinate slowly; use stem cuttings or division.	Bitter flavor; toxic if large quantity consumed; ornamental plant, dried arrangements; repels insects